



NOMACORC®

Advance Your Passion

Declaration of compliance

**For materials made of synthetic substances
which come into contact with foodstuffs.**

Name and address of the company that issued the declaration of compliance:

Nomacorc, ZI Les Plenesses, Chemin de Xhenorie, 7, 4890 Thimister-Clermont, BELGIUM

Name and address of the manufacturer or the importer:

Nomacorc, ZI Les Plenesses, Chemin de Xhenorie, 7, 4890 Thimister-Clermont, BELGIUM

Reference number of the materials or objects intended for the manufacture of the product(s):

Nomacorc Corks type Select Green 300
Olefin-based thermoplastic elastomer, LDPE, food colorants -

The Nomacorc **Select Green 300** cork complies with the requirements:

- European Regulation (EU) 1935/2004 dated 27/10/2004, in particular articles 1, 2, 3, 16 and 17.
- European Regulation (EU) 10/2011 concerning plastic materials and articles intended for food contact and its amendments up to the issue date of this certificate.
- **Regulation (EC) No. 2023/2006** concerning good manufacturing practices, in particular articles 3, 4, 5, 6 and 7.

The traceability of the product, in accordance with regulation 1935/2004, is guaranteed by a batch number.

Overall migration

The migration limits are met under the following test conditions:

Simulant	Type of foodstuff/Condition of contact with food	Test (Time/temperature)
Alcohol/Acetic acid	Wine	10 days/40 °C

Surface area/volume ratio to draw up the declaration of compliance: 6 dm² in 1000 mL.

Soaking in a solution of acetic acid (3 %) and ethanol (20 %) for 10 days at 40 °C.

	Overall migration	Requirement
3 % Acetic Acid	8 mg/kg	≤ 60 mg/kg
20 % Ethanol	7 mg/kg	≤ 60 mg/kg

Specific migration

The Nomacorc cork contains monomers and additives subject to specific migration limits defined in (EU) regulation 10/2011. All the substances affected by a specific migration limit have been checked and comply with the specifications. The identity of these substances can be disclosed upon request.

Additives

The Nomacorc cork also contains additives defined as "dual-use additives" (EU) 10/2011. They are listed below.

- E553b, E321, E223 and E900; for which there is no limitation.

These additives respect the purity criteria laid down by directives 2008/60/EC, 95/45/EC and 2008/84/EC.

Sensory test

Soaking of 5 closures in 500 ml white wine during 2 days at ambient temperature. Migration is tested for off-odor and off-taste.

	Odour	Taste
Wine	1.0	1.5

- Rounded to 0,5
- Scale: 1: No difference or very small deviation
2: low olfactory defect/taste defect
3: marked olfactory/taste defect
4: marked olfactory/taste defect

With regard to regulation 1935/2004, organoleptic effects are considered acceptable up to a level of 2,5.

Specifications of use or specified restrictions:

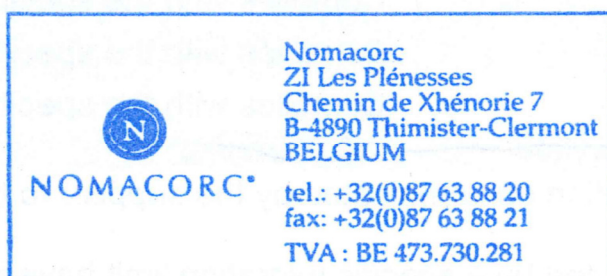
- Food genre/types that should enter in contact with the material:
Nomacorc products are expected to come into contact with wine.
- Food genre/types that should not enter in contact with the material:
Nomacorc products are not suitable for contact with fats.

Recommendation on the maximum duration and the temperature for contact with food.

Several years / 40 °C (up to)

The article placed in contact with food does not contain a functional barrier.

Company stamp:



Date and Signature
2nd February 2017

Christophe Robert
QHSE Manager